



# MODEL AC-500 XCEL

Extra Capacity Gas Convection Oven



Shown with optional CH-Pro 3 and open stand with rack guides

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Standard depth, extra height baking compartment - accepts up to eight 18" x 26" standard full-size baking pans in front-to-back positions. All data is shown per oven section, unless otherwise indicated.

AC-500 XCEL

### EXTERIOR CONSTRUCTION

- Full angle iron frame
- Stainless steel exterior
- Dual pane thermal glass windows encased in stainless steel door frames
- Antimicrobial coated porcelain door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel
- Solid mineral fiber insulation at top, back, and sides

### INTERIOR CONSTRUCTION

- Eight chrome-plated racks, seventeen rack positions with a minimum of 1-5/8" (41mm) spacing
- Double-sided porcelainized baking compartment liner (14 gauge)
- Induced back draft blower wheel
- Interior lights

### OPERATION

- Direct fired gas system with inshot burners
- Direct spark
- Three removable in-shot burners
- Pressure regulator and manual gas service cut-off valve located in front control area
- Solid state thermostat with temperature control range of 150°F (66°C) to 550°F (288°C)
- Two speed fan motor
- 3/4 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Toggle switch to select either 60,000 BTU or 80,000 BTU input

### STANDARD FEATURES

- Solid state manual control with separate dials to control thermostat and timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Two year oven parts and one year labor warranty\*
- Five year limited door warranty\*

\* For all international markets, contact your local distributor.



### OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Control options:**
  - Solid state digital control with Cook & Hold and Pulse Plus™
  - CH-Pro 3 - Programmable solid state digital control with LED display, cook and hold, Pulse Plus™, 3 program product keys
  - Blodgett IQ2™ multi-stage programmable control
- **Legs/casters/stands:**
  - 6" (152mm) adjustable seismic legs
  - 6" (152mm) casters
  - 4-1/4" (108mm) low profile casters (double only)
  - 25" (635mm) stainless steel open stand with rack guides
- **Venting:**
  - Draft diverter
  - Draft hood
- Gas hose with quick disconnect and restraining device:
  - 48" (1219mm) hose
  - 36" (914mm) hose
- Extra oven racks
- Gas manifold (for double sections)
- Extended warranty
- Flue connector

### OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- Solid stainless steel door

### BLODGETT OVEN COMPANY

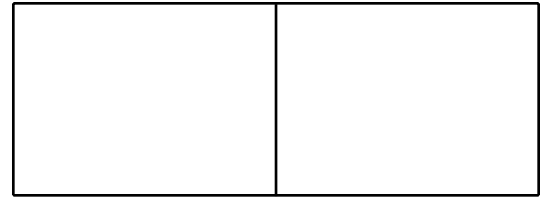
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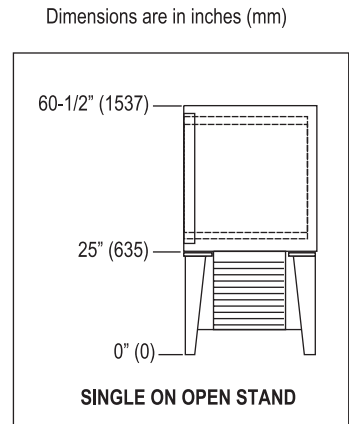
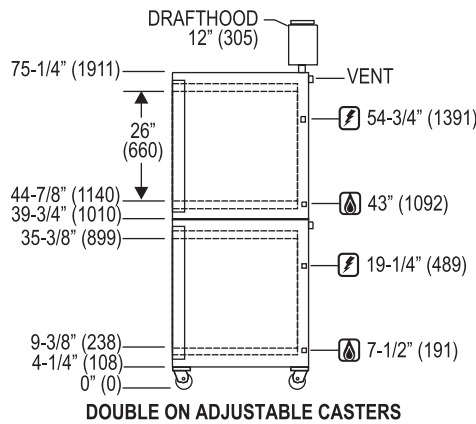
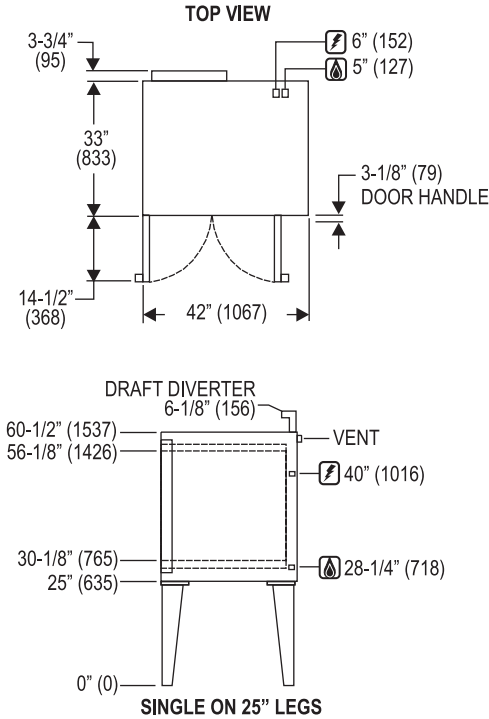
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# MODEL AC-500 XCEL



APPROVAL/STAMP



Dimensions are in inches (mm)

### SHORT FORM SPECIFICATIONS

Provide Blodgett full-size convection oven model AC-500 XCEL, (single/double) compartment. Each compartment shall have porcelainized liner and shall accept eight 18" x 26" standard full-size bake pans. Doors shall be triple mounted, stainless steel with dual pane thermal glass windows, with single antimicrobial coated porcelain handle and simultaneous operation. Unit shall be gas heated with direct spark and shall cook by means of three inshot burners. Air in baking chamber distributed by induced back draft blower wheel powered by a two-speed, 3/4 HP motor with thermal overload protection. Each chamber shall be fitted with eight chrome-plated removable racks and seventeen available rack positions. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/digital) infinite thermostat (150- 550° F), and 60-minute timer. Provide options and accessories as indicated.

### DIMENSIONS:

- Floor space** 42" (1067mm) wide x 37" (934mm) long
  - Product clearance** 0" (0mm) from rear, right and left sides
  - Interior** 27" (686mm) wide x 29-1/4" (743mm) high x 28-7/8" (733mm) deep
- If oven is on adjustable casters add to all height dimensions: 1-3/4" (44.5mm)

### GAS SUPPLY:

- 3/4" IPS connection at rear of oven
- Manifold Pressure:
  - Natural – 3.5" W.C.
  - Propane – 10" W.C.
- Inlet Pressure:
  - Natural – 4.5" W.C. min. – 11" W.C. max.
  - Propane – 10.5" W.C. min. – 13.0" W.C. max.

### MAXIMUM INPUT:

- AC-500 XCEL Single 80,000 BTU/hr (23.5 Kw)
- AC-500 XCEL Double 160,000 BTU/hr (47 Kw)

NOTE: The company reserves the right to make substitutions of components without prior notice

### POWER SUPPLY:

- 3-wire, 13 Amp, 120 VAC, 1 phase, 60 Hz.
- 3/4 H.P., 2 speed motor, 1140 and 1725 RPM
- 6' (1.8m) electric cord set furnished on 120 VAC ovens only.
- Each unit requires a dedicated 20 amp. circuit.

### MINIMUM ENTRY CLEARANCE:

- Uncrated 35-1/2" (902mm)
- Crated 39" (990mm)

### COMBUSTIBLE WALL CLEARANCE:

- Rear, right and left side 0" (0mm)

### SHIPPING INFORMATION:

- Approx. Weight:** Crated
- Single 600 lbs. (272 kg)
- Double 1200 lbs. (544 kg)
- Crate sizes:**
- 53" (1346mm) x 39" (991mm) x 41" (1041mm)

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